

TRE PIANI



Cocktail Reception

One-hour open bar to feature premium brand liquors, imported and domestic beers, house wines, and soft drinks.

Cold Display Items

(Select two)

- ❖ Display of local cheeses garnished with fresh fruit and served with homemade breads
- ❖ Italian antipasto: an array of Italian prosciutto, salami, cheeses, olives, and grilled and marinated Italian-style vegetables. Served with olive oil, balsamic vinegar, and homemade breads
 - ❖ Crudité of fresh garden vegetables served with a horseradish dip
- ❖ Smoked salmon garnished with mascarpone cheese, lemon, and minced red onion. Served with Italian toast

Hot Items in Chafing Dishes

(Select two)

- ❖ Manila clams with olive oil, garlic, and rosemary
 - ❖ Canadian mussels alla marinara
 - ❖ Wild mushroom strudel
 - ❖ Roasted vegetable strudel
 - ❖ Veal meatballs with butter and sage
 - ❖ Espresso barbecued pork ribs
 - ❖ Grilled salmon cakes
- ❖ Crispy fried calamari in sweet and sour sauce

Passed Hors d'Oeuvres

(Select eight)

- ❖ Bruschetta: Italian toasts topped with a choice of different items
 - ❖ Pizzette with assorted toppings
- ❖ Grilled spiedini of chicken and portobello mushroom with balsamic vinegar
 - ❖ Grilled vegetable spiedini
 - ❖ Goat cheese and olives in filo
 - ❖ Mini crab cakes
- ❖ Roulades of smoked salmon and mascarpone cheese
- ❖ Shiitake mushrooms stuffed with sausage and fontina cheese
 - ❖ Mini mozzarella en carrozza with lemon
 - ❖ Prosciutto and melon
- ❖ Mini beef carpaccio with arugula and Parmigiano

- ❖ Crab-stuffed crimini mushrooms
 - ❖ Fried baby ravioli
- ❖ Tempura vegetables with dipping sauce
- ❖ Mediterranean satays of chicken or beef
 - ❖ Shrimp en croute
- ❖ Black pepper-crust sea scallops

Traditional Dinner Menu

Includes three hours of wine and beer service.

Salad Course

(Select two)

- ❖ Mixed baby greens with a sherry and herb vinaigrette
 - ❖ Classic Caesar salad
- ❖ Baby leaf spinach salad with horseradish dressing and toasted pignoli nuts

Entrées

(Select three)

- ❖ Breast of chicken saltimbocca, topped with prosciutto, fontina cheese, and fresh sage. Served with sautéed spinach and oven-roasted potatoes
- ❖ Red snapper fillet in a pignoli nut crust. Served with honey lemon beurre blanc and baby vegetables
 - ❖ Scaloppine of veal marsala with wild mushrooms, baby vegetables, and oven-roasted potatoes
- ❖ Breast of chicken picatta with sautéed spinach and oven-roasted potatoes
 - ❖ Grilled salmon fillet with roasted red pepper risotto and balsamic syrup
 - ❖ Rib-eye steak with grilled portobello mushroom, garlic mashed potatoes, and red wine sauce

All of the above entrées are served with bread and butter.

Vegetarian and pasta options are available.

Dessert

- ❖ One-hour open bar to feature premium brand liquors, imported and domestic beer, house wines, and soft drinks
 - ❖ Custom wedding cake of your choice
 - ❖ Fresh fruit and biscotti for each table
 - ❖ Coffee, tea, and brewed decaffeinated coffee

\$160.00 Per Person

Please add a 20% service charge and 7% sales tax.